



## COCKTAILS \$18

### **Little Italy Spritz**

Aperol, Gin, Italicus, Prosecco, New York Seltzer

### **Queens Cherry Soda Squared**

Vodka, Cappelletti Aperitivo, Boylan's Black Cherry Soda, Peychaud's Bitters

### **LES Cel-Ray Paloma**

Tequila, Lime Juice, Dr. Brown's Cel-Ray Soda, Seasoned Salt

### **Tribeca Woo Woo**

Avua 'Amburana' Cachaca, Peach Liqueur, Lime Juice, Cranberry Juice, Peychaud's Bitters

### **Rockaway Riviera**

Jameson Irish Whiskey, Lemon Juice, Syrup, Watermelon Juice, Fresh Basil

### **Summertime Negroni**

Gin, Kleos Mastiha Liqueur, Salers Aperitif

### **Grand Street Gibson**

Vodka, Noilly Prat Dry Vermouth, Ponzu Sauce

### **NYC Old Fashioned**

Ragtime Rye Whiskey, Fox's U-Bet Vanilla Syrup, Regan's Orange Bitters

### **Brooklyn Strong Egg Cream**

Mr. Katz Rock and Rye, Fox's U-Bet Chocolate Syrup, Whole Milk, New York Seltzer

## SOCIAL SODAS \$6

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Club Soda

## WATER \$9

Saratoga Springs Still or Sparkling (1L)



## WINE

### SPARKLING

Luca Paretti Prosecco Brut \$13

### WHITE

Pinot Grigio, Barone Fini, Alto Adige, IT \$13

Sauvignon Blanc, Dancing Bull, CA \$11

Chardonnay, Seigneur Jean De Roze, Pays d'Oc, FR \$13

Chateau Ste. Michelle, Columbia Valley, WA \$13

### ROSE

Nicole Miller, Bordeaux, FR \$15

Whispering Angel, Provence, FR \$19

### RED

Pinot Noir, Nicolas Idiart, Loire Valley, FR \$13

Cabernet Sauvignon, Yalumba, Barossa Valley, AU \$13

Zinfandel, 1000 Stories, Mendocino, CA \$14

Dolcetto D Alba, Prunotto, IT \$15

## BEER \$9

Coney Island Mermaid Pilsner - Brooklyn

Greenport Harbor 'Summer Ale' - Greenport

Ithaca 'Flower Power' IPA - Ithaca

Sloop 'Juice Bomb' IPA - Hopewell Junction

Brooklyn 'Special Effects' (N/A) - Brooklyn

Stella Artois - Belgium

Corona Light - Mexico

## LAVAZZA COFFEE

Espresso \$5

Decaf Espresso \$5

Cappuccino \$8



### **SOCIAL BITES**

Guacamole and Chips \$15

Burger Sliders to Share \$15

Chili Chicken Bites \$11

*Spicy Chili, Tossed with Red Tabiko Roe*

Maryland Crab Cakes \$13

*Jumbo Lump Crab, Orange, Grapefruit, Fennel Salad*

Spicy Ricotta Meatballs \$13

*Fresh Ground Beef, Blended with Ricotta Cheese & Secret Blend of Spices, Sauteed in Spicy Marinara Sauce*

Caesar Salad \$18

*Gem Lettuce, Caesar Dressing & Croutons. Add Chargrilled Chicken (\$4)*

Fried Calamari \$15

*Served with Tomato Sauce*

Lobster Roll \$20

*Sweet Maine Lobster Sauteed in Chive Butter & Meyer Lemon, Stuffed in Potato Rolls*

Social Burger \$22

*½ Pound Black Angus Prime Beef Burger, Lettuce, Heritage Tomato. Add Aged Wisconsin Sharp Cheddar (\$2)*

Margarita Pizza \$17

*Add Pepperoni \$3*

New York Hot Dog \$12

French Fries \$10

Truffle Fries \$12

Mac and Cheese \$10

### **SWEETS**

Ice Cream – Chef's Selection (2 scoops) \$10

Junior's Cheese Cake \$9